

Chicken TANDOORI

Indian specialty, ready to cook



recommended
by our Chef de
cuisine!



Material:

1 kg chicken legs, with and without skin or chicken breast

Seasoning:

20 g **WÜRZÖL OK FIX UND FERTIG**, without garlic, *art.-code 410/29 0001*

30 g **TANDOORI GRILLGEWÜRZ**, spice preparation with Indian taste,
art.-code 406/19 0002

Alternative:

60 g yoghurt

10 g oil

30 g **TANDOORI GRILLGEWÜRZ**, spice preparation with Indian taste,
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Gewirzmillen[®]

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Manufacture:

Wash the chicken legs and dry well with paper tissues.

Chop into even cubes and oil with **WÜRZÖL OK FIX UND FERTIG** and season with **TANDOORI GRILLGEWÜRZ**.

Now spike the materials alternately meat-tomato slices – meat – spring onions – etc.

Alternative:

Stir yoghurt, oil and **TANDOORI GRILLGEWÜRZ** to an even marinade.

Marinate the chicken breast and let rest in the cooling for about 6 hours.

Chef de cuisine tip:

To keep the colour stability inside the sales counter, do not exceed a temperature of 4 °C during manufacture.

Information:

Tandoor is a hemispheric Indian clay oven. The best known dish with the word Tandoor in its name is the “**Chicken TANDOORI**”